Serial No. To be Assigned
Filed: December 16, 2004

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (currently amended) A method for clarifying and stabilizing liquid foods comprising adding to the liquid foods ~~The use of~~ colloidal, anionic silica sols of a pH of 1 to 4, a particle diameter of 4 to 150 nm and a surface area of 20 to 700 m^2/g ~~for clarifying and stabilizing liquid foods~~.

2. (currently amended) The method ~~use~~ as claimed in claim 1, wherein ~~use is made of~~ an aqueous suspension of colloidal anionic silica sols ~~of~~ having a silica sol content of more than 5% by weight is used.

3. (currently amended) The method ~~use~~ as claimed in claim 1 ~~and/or 2~~, wherein the particle diameter of the silica sols used is between 6 and 50 nm.

4. (currently amended) The method ~~use~~ as claimed in ~~one or more of claims 1 to 3~~ claim 1, wherein the pH of the silica sols used is between 2 and 4.

5. (currently amended) The method ~~use~~ as claimed in ~~one or more of claims 1 to 4~~ claim 1, wherein the surface area of the silica sols used is between 60 and 500 m^2/g.

6. (currently amended) The method ~~use~~ as claimed in ~~one or more of claims 1 to 5~~ claim 1, wherein the liquid food is fruit juice, beer or wine.

7. (currently amended) The method ~~use~~ as claimed in ~~one or more of claims 1 to 6~~ claim 1, wherein a polyvinylpyrrolidone is added to the silica sol.

8. (currently amended) The method ~~use~~ as claimed in ~~one or more of claims 1 to 7~~ claim 1, wherein the amount of ~~added~~ silica sols added is 5 to 500 g/hectoliter.

9. (new) The method as claimed in claim 1, wherein the particle diameter of the silica sols used is between 8 and 35 nm.

10. (new) A process for clarifying and stabilizing liquid foods comprising: adding to a cloudy liquid food, or to a liquid food which has a tendency to cloud, a sufficient amount of colloidal, anionic silica sols having a pH of 1 to 4, a particle diameter of 4 to 150 nm and a surface area of 20 to 700 m^2/g to clarify the liquid foods; and removing the silica sol after clarifying the liquid foods.

11. (new) The process as claimed in claim 10, wherein an aqueous suspension of colloidal anionic silica sols is used having a silica sol content of more than 5% by weight.

12. (new) The process as claimed in claim 10, wherein the particle diameter of the silica sols used is between 6 and 50 nm.

13. (new) The process as claimed in claim 10, wherein the particle diameter of the silica sols used is between 8 and 35 nm.

14. (new) The process as claimed in claim 10, wherein the surface area of the silica sols used is between 60 and 500 m^2/g.

15. (new) The process as claimed in claim 10, wherein the liquid food is fruit juice, beer or wine.

16. (new) The process as claimed in claim 10, wherein a polyvinylpyrrolidone is added to the silica sol.

17. (new) The process as claimed in claim 10, wherein the amount of silica sols added is 5 to 500 g/hectoliter.

18. (new) The process as claimed in claim 10, wherein the pH of the silica sols used is between 2 and 4.

19. (new) A process for clarifying and stabilizing fermented and unfiltered beer comprising: adding to a fermented and unfiltered beer a sufficient amount of an aqueous suspension of colloidal, anionic silica sols having a pH of 1 to 4, a particle diameter of 4 to 150 nm and a surface area of 20 to 700 m^2/g; allowing flocculation to proceed; and removing any formed sediment, whereby a clear beer of good stability having a sodium content identical to the unclarified beer is obtained.

20. (new) The process as claimed in claim 19, wherein the aqueous suspension of colloidal anionic silica sols used has a silica sol content of more than 5% by weight.

21. (new) The process as claimed in claim 19, wherein the particle diameter of the silica sols used is between 6 and 50 nm.

22. (new) The process as claimed in claim 19, wherein the particle diameter of the silica sols used is between 8 and 35 nm.

23. (new) The process as claimed in claim 19, wherein the surface area of the silica sols used is between 60 and 500 m^2/g.

24. (new) The process as claimed in claim 19, wherein a polyvinylpyrrolidone is added to the silica sol.

25. (new) The process as claimed in claim 19, wherein the amount of silica sols added is 5 to 500 g/hectoliter.

26. (new) The process as claimed in claim 19, wherein the pH of the silica sols used is between 2 and 4.